



# A Tasting of Château Fonplégade with Denise Adams,

*Bangers, Moorgate,  
Thursday 10th October 2019,*

## To Start

Potted crayfish, pickled cucumber, sourdough toast  
*Maranges Blanc 1er Cru La Fuissière,  
Domaine Bachelet-Monnot, Burgundy 2015*

## Main Course

Grilled 28day aged Scottish sirloin steak,  
served medium rare, gratin potatoes,  
peppercorn sauce & mixed vegetables  
*Château Fonplégade, Saint-Émilion Grand Cru Classé 2014*

## Cheese Course

Selection of cheese with, grapes, chutney & biscuits  
*Fleur de Fonplégade, 2nd wine of Château Fonplégade, St Emilion 2012*

## Dessert Course

Poached red wine pear, whipped mascarpone, amaretto crumb  
*Recioto Della Valpolicella 'Fiorato' Tommasi 2015*